

Carrot Cake with Cream Cheese Icing

Cake Ingredients:

4 eggs	2 tsp. baking powder
¾ cup vegetable oil	½ tsp. salt
½ cup applesauce, unsweetened	3 tsp. ground cinnamon
1 cup granulated sugar	¼ tsp. nutmeg
1 cup brown sugar	8 oz. crushed pineapple, drained
3 tsp. vanilla extract	3 cups grated carrots
2 cups flour	¾ cup chopped pecans
2 tsp. baking soda	(Additional chopped pecans if you wish to coat sides of cake with them)

Icing Ingredients:

½ cup butter, softened	3 ½ cups powdered sugar
8 oz cream cheese, softened	1 tsp. vanilla extract

Instructions:

1. Preheat oven to 350 degrees
2. Grease and flour a 9 x 13 pan or two 8" round pans
3. In a large bowl, beat together eggs, oil, applesauce, both sugars and 3 tsp. vanilla extract
4. Mix in flour, baking soda, baking powder, salt, cinnamon and nutmeg
5. Stir in drained pineapple and carrots
6. Fold in pecans
7. Pour into prepared pan(s) and bake in preheated oven for 40 to 50 minutes, or until a toothpick inserted into the cake center comes out clean.
8. Let cool in pan for 10 minutes then turn out onto a wire rack and cool completely
9. To make icing: In a medium bowl, combine butter, cream cheese, powdered sugar and 1 tsp. vanilla extract. Beat until the mixture is smooth and creamy.
10. Ice the cooled cake. If desired, pat chopped pecans on sides of cake.